

Outdoor Cooking Operations Plan Review Checklist

(Appendix I)

GENERAL INFORMATION	
Food Establishment Name:	
Address:	
City/State/Zip Code:	
Contact Name:	Contact Phone Number:
Food Establishment capable of supporting Outdoor Cooking Operation: <input type="checkbox"/> Yes <input type="checkbox"/> No. If No why:	
Select Type of Outdoor Cooking Operation: <input type="checkbox"/> Permanently Installed Outdoor Cooking Operation <input type="checkbox"/> Portable Outdoor Cooking Equipment	
Permanently Installed Outdoor Cooking Operation	
Plans received, to include a sketch of the layout: <input type="checkbox"/> Yes <input type="checkbox"/> No	
Equipment list received: <input type="checkbox"/> Yes <input type="checkbox"/> No	
Menu received: <input type="checkbox"/> Yes (attach) <input type="checkbox"/> No	
Outdoor Portable Cooking Operation	
Design/type of cooking equipment – meets minimum equipment requirements: <input type="checkbox"/> Yes <input type="checkbox"/> No	
Receipt of drawing of the location specific to the permanent food establishment, to include distances to entrances into the kitchen and access to restroom facilities. <input type="checkbox"/> Yes <input type="checkbox"/> No	

STRUCTURAL REQUIREMENTS
<ul style="list-style-type: none"> • Overhead Protection required: <input type="checkbox"/> Yes <input type="checkbox"/> No If yes, identify type: _____ • Floor surface of proper construction: <input type="checkbox"/> Yes <input type="checkbox"/> No If yes, identify type: POCO: _____ POCE: <input type="checkbox"/> Asphalt <input type="checkbox"/> Concrete <input type="checkbox"/> Wood <input type="checkbox"/> Other: _____ • Walls required: <input type="checkbox"/> Yes <input type="checkbox"/> No If yes, identify type: _____ POCO: _____ POCE: <input type="checkbox"/> Screens <input type="checkbox"/> Concrete <input type="checkbox"/> Wood <input type="checkbox"/> Other: _____ • Equipment (Identify type of equipment to be used. Equipment specification to be provided.): Cooking: _____ Cold holding: _____ Hot holding: _____ Other: _____ • Handwashing facilities required at the OCO: <input type="checkbox"/> Yes <input type="checkbox"/> No If yes, identify type: POCO type: _____ POCE type: _____ Location: _____ Distance: _____

STRUCTURAL REQUIREMENTS Continued

- **Warewashing facility required at the POCO:** ☐ Yes ☐ No

Location: _____

If no, all equipment and utensils must be washed/rinsed/sanitized within the permanent food establishment.

- **Lighting:**

Sufficient ☐ Yes ☐ No

Shielded (if applicable) ☐ Yes ☐ No

- **Garbage disposal:** ☐ Yes ☐ No If yes, identify type:

Type: _____

- **Toilet facilities:**

Location: _____

Distance: _____

FOOD PREPARATION & FOOD STORAGE

- TCS foods pre-cooked and pre-cooled for service at permanent food establishment

☐ Yes ☐ No

- Cooking and serving areas protected from contamination: ☐ Yes ☐ No

- Equipment separated from public by minimum of 4 feet: ☐ Yes ☐ No

- Method for preventing access by patrons or public to food preparation areas

Type: _____

- **Food protection:**

Displayed food properly protected ☐ Yes ☐ No

- **Methods used for protection of food:**

Type: _____

- **Adequate food storage areas:** ☐ Yes ☐ No

- **Adequate utensil storage areas:** ☐ Yes ☐ No

- **Adequate wiping cloth storage:** ☐ Yes ☐ No

Application Approved

☐ Yes ☐ Yes, with conditions* ☐ No* See reason below

***Conditions/Reason(s) for Disapproval:**

Reviewers Name

Date:
